



NOVELLO

Marche IGT Novello

PRODUCTION AREA: Company owned vinyards located in the districts of Castel di Lama and Ascoli Piceno.

VARIETY: Red grapes from Marche, Lacrima.

ALTITUDE: 200-300 m a.s.l.

SOIL: Mainly clay, tending towards limestone in Castel di Lama. Medium-textured, tending towards a sandy soil in Ascoli Piceno.

TRAINING SYSTEM: Cordon trained and spur pruned.

PLANT DENSITY: 5400 plants per hectare.

YIELD PER HECTARE: 110 quintals approx.

YIELD PER VINE: 2 kgs approx.

HARVEST: Hand picked in the early morning or late afternoon in small cases.

VINIFICATION: The entire grape bunch is placed in a sealed container, subject to saturation of carbon dioxide, for 7-14 days at a temperature of approximately 30°C. A small part of the grapes at the bottom are pressed by the weight of the top ones. Consequently must begins to seep out and starts fermenting. Thanks to the indigenous yeasts already present in the grapes, alcohol and carbon dioxide are produced. The latter, having saturated the environment, fosters the whole-berry fermentation which in turn transfers pigmentation from the skins to the pulp. Completed the permanence in the carbon dioxide saturated container, the grapes contain a much lower quantity of acids compared to before. All the grapes are then pressed and placed in fermenting tanks so as to complete the transformation of sugar into alcohol.*



SIGHT

Bright ruby red.



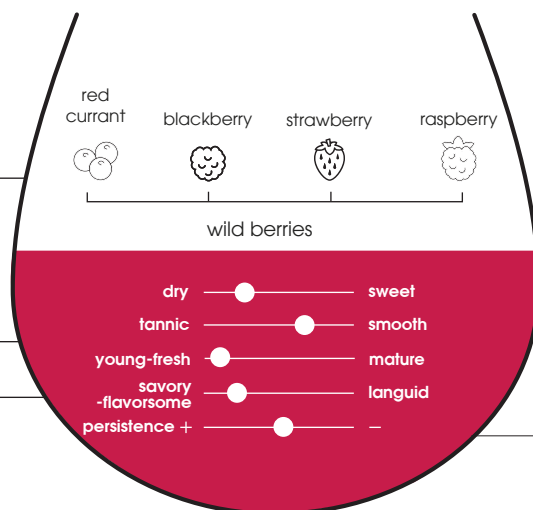
SMELL

Fresh and fragrant with scents of wild berries, wild strawberries and raspberries.



TASTE

Lively and fresh character. Fruity yet smooth with a fragrant finish providing a very pleasant mouthfeel.



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*contains sulphites